

# **BASIC FINISHED PRODUCT SPECIFICATION**

#### **PRODUCT DETAILS**

Product Name:	I&J CC Fish Battered 24x140g	Declared Label Weight (g):	140GM		
Common Name:	Captain's Catch Fish Battered 24x140g				
Product Code:	01911	Pack Configuration:	24 x 140g		
Manufactured at:	Kelso	Specification Date Issued:	3/12/2020	Version: 1	

Note: Simplot have implemented a new version control system. Specification issue number has been replaced by version number as of July 2018. If you have any concerns please contact corporate.qa@simplot.com

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#### **1.0 GENERAL CONDITIONS OF MANUFACTURE & SUPPLY**

Manufacture and supply of products shall comply with all applicable Australian legislation.

# 2.0 PRODUCT DESCRIPTION, FORMULATION

#### 2.1 Product Description:

Captains Catch Crispy Skinless Fish is a pressed Pollock Fillet portion coated in batter, par fried and frozen. This is a deep fryed product, produced for the Foodservice market. The cooked product has a crisp texture, and golden under colour withgolden brown highlighting. They are packed 24 x 140g with a net weight of 3.36kg.Blank weight 82.1g; coated weight 142.2g.

# 3.0 PRODUCT PARAMETERS Ingredient: Alaskan pollock fillets (58%), wheat flour, water, canola oil, wheat starch, thickeners (1404, guar gum, acacia gum, 401), salt, sugar, acidity regulators (541, sodium bicarbonate, 339, 450), hydrolysed vegetable protein, maltodextrin (maize). Contains fish and wheat. Country of Origin: Packed in Australia from at least 40% Australian ingredients Storage Conditions: Frozen (< -18C)</td> Code Type: Best Before Code Format: 1 MM YY DDPPP TT:TT

Intended Use: Human Consumption

420

Shelf Life Period:

# 4.0 FINISHED PRODUCT ATTRIBUTES 4.1 Evaluation Method For Sensory Attributes Method:

If more than one method on label, which one (E.g. Microwave, over, etc.): If Other, describe:

Per directions on label / pack Deep Fry NA

# 5.0 LABELLING & CODING

5.1 Full description of labelling and coding
INNER:
Not applicable
OUTER:
Format is 1st Day of Month, Month, Year plus day of month and plant code eg. 1 05 15 25362
Time of production eg. 10:50

# 6.0 PRODUCT HANDLING & STORAGE

The product shall be handled in such a way as to maintain the quality during transportation, storage and distribution. The handling and storage should be in accordance with the regulations and codes of practice referred to in this specification.

The product shall not be stored with goods that may cause contamination.

### 7.0 DELIVERY REQUIREMENTS

All deliveries shall be free from damage (cartons dry & not torn; cans clean & not indented; labels clean, not torn or scuffed), contamination by wood, glass, dirt, metal, pest infestation, oil residues & other foreign materials which may be introduced during product handling and distribution.

#### 7.1 Temperature Conditions

Frozen (< -18C)

# 8.0 COOKING / PREPARATION

8.1 Cooking Instructions

DEEP FRY:

1. Preheat oil to 180°C.

2. Cook frozen fish for 7 minutes.

### 8.2 Usage Advice

As cookers and microwaves vary, always ensure the product is cooked before eating.

9.0 NUTRITION INFORMATION		
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Servings per package: 24		
Serving size: 140g		
	Average Quantity per Serving Average Quant	ity per 100g
Energy	985kJ	704kJ
Protein	16.4g	11.7g
Fat, total	8.8g	6.3g
- saturated	0.9g	0.6g
Carbohydrate	21.9g	15.7g
- sugars	<0.4g	<0.3g
Dietary fibre	0.9g	0.7g
Sodium	350mg	250mg

< MEANS LESS THAN.

10.0 CLAIMS	
Advisory	
	Although care is taken to remove bones from this product, some bones may remain.
	Cook from frozen.
	As cooking appliances and quantity cooked vary, always ensure product is steaming hot and cooked through before serving.
Sustainability	
	From an MSC certified sustainable fishery, www.msc.org

$\checkmark$	This product comes from a fishery that has been independently certified to the MSC's
	standard for a well-managed and sustainable fishery, www.msc.org

Marine Stewardship Council (MSC):	YES	MSC Factory Registration Number:	MSC-C-
			52098

11.0 ALLERGENS (per FSANZ)		
Parameters	Includes (YES or NO)	
Wheat	YES	
Barley	NO	
Oats	NO	
Rye	NO	
Spelt	NO	
Crustacea and their products	NO	
Egg and egg products	NO	
Fish and fish products	YES	
Lupin and lupin products	NO	
Milk and milk products	NO	
Peanuts and peanut products	NO	
Sesame seeds and sesame seed products	NO	
Soybean and soybean products	NO	
Tree nuts and tree nut products	NO	
Molluscs and mollusc products	NO	
Added Sulphites (≥10mg)	NO	
Sulphites (Naturally Occurring)	Unknown	
Royal Jelly	NO	
Bee Pollen	NO	
Propolis	NO	

12.0 SENSITIVITIES		
Parameters	Includes (YES or NO)	
Animal and animal products e.g. animal flesh, bone stock, animal fat, gelatin	NO	
Mustard	NO	
Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.)	NO	
Legumes e.g. beans, peas, lentils, bean sprouts	NO	
Celery	NO	
Yeast and yeast products	NO	
Spices and herb and/or extracts	NO	
Hydrolysed Vegetable Protein	YES	
Artificial Sweetener	NO	
Preservative	NO	
Flavour Enhancers	NO	
Artificial Colour	NO	
Artificial Flavour	NO	
Corn and corn products	YES	
Chilli	NO	
Capsicum	NO	
GMO	NO	
Irradiated Ingredients	NO	
Nano Technology	NO	